What is claimed:

4

1

2

3

1

2

1

2

1

2

3

1. A process for preserving fresh produce comprising the step of coating the
2 exterior surface of the produce with a coating composition comprising an
3 aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene

chloride copolymer, and from about 0.0005 to 10% by weight surfactant.

- 2. A process as set forth in claim 1, wherein the polyvinylidene chloride copolymer consists of polyvinylidene chloride-co-, acrylic acid, styrene, vinyl chloride, or combinations of the aforementioned co-monomers.
- A process set forth in claim 1 wherein the surfactant is Triton-X45,
 Tergitol, and polysorbate or dioctyl sodium sulfosuccinate.
- 1 4. A process as set forth in claim 1 wherein the coating composition includes
 2 from about 0.05 to about 0.1% by weight antimicrobrials.
 - 5. A process as set forth in claim 1 wherein the coating composition includes from about 50 to 1000 parts per billion fungicides.
 - 6. A process as set forth in claim 1 wherein the coating composition includes about 0.005 to 0.1% polydimethylsiloxane.
 - 7. A coating composition for the preservation of fresh produce comprising an aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene copolymer, and about 0.0005 to 10% surfactant.
- 1 8. A coating composition as set forth in claim 7 wherein the surfactant 2 comprises Triton-X45, or Tergitol, or Tween, or dioctyl sodium succinate.
- 9. A coating composition as set forth in claim 7 including from about 0.05 to 5% by weight antimicrobrials.
- 1 10. A coating composition as set forth in claim 7 including from about 25 to 1000 parts per billion fungicides.

10 906784.1 8/1/2003

- 1 11. A coating composition as set forth in claim 7 including from about 0.005
- 2 to 0.1% antifoaming agent polydimethylsiloxane.